

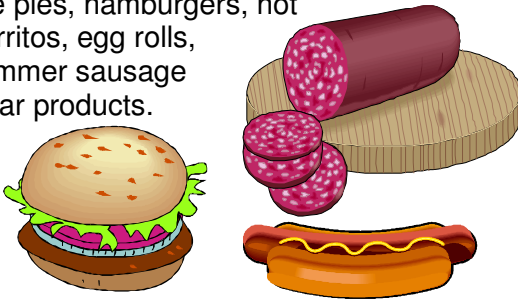


Focus on Food Safety

Guidelines for Food Sales at Farmers Markets

Retail sales of food products are regulated by the Kansas Department of Agriculture. The objective is to assure that all foods offered for sale are safe and wholesome.

The sales of potentially hazardous foods are restricted to protect the public from foodborne disease. Potentially hazardous foods are foods that consist in whole or in part of milk or milk products, eggs, meat, poultry or fish. Examples would include cream or meringue pies, hamburgers, hot dogs, burritos, egg rolls, jerky, summer sausage and similar products.



The sale of non-potentially hazardous foods is allowed at farmers markets. Non-potentially hazardous foods include baked goods, such as cookies, breads, cakes, cinnamon rolls and fruit pies. Other non-potentially hazardous foods include fresh fruits and vegetables, nuts, and honey.

- Ready to eat potentially hazardous foods may only be sold from a vendor in compliance with all applicable regulations.

- Packaged potentially hazardous foods must be from approved sources.
- The sales of fresh meat or meat products, fresh seafood and poultry are prohibited.
- Sales of frozen meats are allowed if from an inspected source, labeled properly and maintained frozen.
- Eggs may be sold if maintained at 41°F. Egg producers should register with the Kansas Department of Agriculture.
- Home canned products, with the exception of jams and jellies, are prohibited.
- Home grown produce may be sold, provided that any pesticide use complies with label directions.
- Packaged products must be labeled with the common name of the product, and the name and address of the producer.
- All foods while on sale or display are required to be effectively protected from contamination.

